1:Beals E-5 (1940-1941)1946 NU34 Tarasco NU34
[p.146] Sierra Tarascans

463 non-material things, such as "prayers" or *rezadores*, midwives, curers, and witches, are also left for consideration in other sections of this paper.

●253 *Butchers.*—Except for *mayordomías* and large weddings, butchering of cattle and pigs is carried on by a group of specialists. Usually two butchers share a beef so the stock can be moved more rapidly. If the meat does not sell rapidly enough, part of it may be dried.

[347] All cattle are butchered at a "slaughter house," a stone-paved area with a ramada. The property is privately owned by Seferino Fabian, mayor of the town in 1940, but he made no charge for its use. A tax is charged of 5 pesos or more, depending on the size of the animal.
[651] Part of the tax goes into the municipal treasury and the balance is forwarded to the State treasury. Usually from four to nine animals a week are slaughtered.

When cheese is scarce in the market, the number of animals slaughtered is higher than at other times.

Pigs are slaughtered at the home of the butcher.

The principal skills involved are removing the hide in good condition (a considerable part of the profit is from the sale of the hide) and in selling the right proportions of the animal.
[437] Individual sales are usually small, and the portions are not weighed. The customer indicates the amount of money she has and presents a bowl. The butcher cuts off proper proportions of meat, bone, a bit of the lungs, and a bit of liver. There is rarely haggling over the amount; if the customer complains, the butcher may add a bit more. Or, if the customer is dissatisfied, she may go to another butcher.

Shops are not open continuously. When a butcher's supply is exhausted, it may be several weeks before he butchers again. A red flag is hung in the street to advertise that meat is for sale.

256 *Nixtamal mills.*—Some seven or eight *nixtamal* mills in Cherán more than supply the demand. To prevent ruinous competition, the *municipio* has limited the number operating on any one day to half the number. As costs of operating the mill for a day are about the same regardless of the number of patrons, this

256 ($9 every few weeks) is also an item not included.
402 Some engines are equipped to saw wood, when not
433 driving mills; pine logs are cut in lengths suitable for
434 splitting into box lumber. The blocks are shipped in trucks to Uruapan, where they are split to make crates for shipping fruit. No data on costs or sales were secured on this minor business.

305 *Barbers:*
434

Prices:	
Haircuts:	
Weekdays	$0.15
Sundays	.20
Shaves	.10–.15
Number of "jobs" daily:	
Except Saturday	4–8
Saturday	10–15
Income (a week)	$6.00–$7.50

Comment: Average income is probably under $1.00 a day. One of the two full-time barbers (with the smallest income) supplements this by card playing. One barber works only on Sundays and makes shakes during the week.

533 *Musicians:*
434

Wages:	
For 2-day fiesta	$10
For wedding	2
Number of engagements (individual cases):	
(a) 6 fiestas, 15 weddings, in 9 months	90
(b) 5 fiestas, 5 weddings, period unknown	60
(c) 10 fiestas in 1 year	100

Comment: The musicians obviously do not make a living from music. All have other sources of income; some are farmers, storekeepers, barbers, etc.

338 *Painters, plasterers:*
434

Daily wage	$1.75–2.50

Comment: Painters and plasterers have only occasional demands for their skills. Only a few stone or adobe houses are plastered, and fewer still are painted. Most jobs are by contract.

529 *Billiard parlors:*
433
434

Equipment	$1,500–$1,700
Rent (monthly)	10–20
Charge per game	.05

Comment: No estimate of the amount of business was received. It is evident, though, that the enterprise is profitable, to judge by dress and other characteristics of the owners.

253 *Butchers:*
433
434

Prices paid for beeves on hoof	$80–$150
Prices reported paid at wholesale for beef weighing:	

253 15 *arrobas* (375 pounds) $90
433 14 *arrobas* (350 pounds) 65
434 16 *arrobas* (400 pounds) 92

Retail price (per kilo) ..... .70
Gross profit on beef (per kilo) ..... .40–.45
Price of pigs ..... 30.00 and up
Gross profit, per week 7.00–8.00
Gross profit, per pig 3.50–8.00

Comment: Returns to butchers are slight on the basis of meat sales. Generally the profit consists of: (a) Meat for the family at no cost, and (b) sale of the hide, usually for $10.00. Most butchers handle beef only, but one who specializes on pork, butchering one or two a week, claimed a profit of 7 or 8 pesos. An item unaccounted for in the figures for beef is a tax of [651] $5.00 on each animal killed. It is also widely believed that some butchers deal in stolen cattle at a considerable profit. Few butchers lack other sources of income, however, which argues against great profits. Butchering also varies in profitableness at various seasons; when cheese is abundant the demand for meat falls off, and the butcher may have to dry part of his meat and sell it at a lower price.

241 *Field watchers:*
434 Wages:
In maize ..... 1 row in 80
Average income for 6 weeks to 2 months (cash value of maize) ..... $60–$65

Comment: Field watchers (*veladores*) must be men of good reputation. Usually they watch 20 to 25 pieces of land. Although wages seem high—$1 a day or more—the work is seasonal and involves staying day and night in the fields.

312 *Water carrying:*
434 Charge for two 25-liter cans $0.06

Comment: Only one man engages in this work regularly. He works fairly steadily, but no data were secured on his income. Presumably it is as good or better than he could earn as a laborer.

231 *Beekeeping:*
433 12 hives produced:
434 15 liters of honey at $0.60 ..... $ 9.00
3–4 kilos of wax at $2.25–$2.50 6.70–10.00
Wax:
1 kilo makes 10–centavo candles worth 3.00– 3.25
3–4 kilos make 10–centavo candles worth 9.00–13.00
Potential income from 12 hives if owner makes candles 18.00–22.00

Comment: In all cases bees are kept as a profitable, but not extremely important, sideline to other activites.

389 *Fireworks making:*
433 Figures from the one fireworks maker in Cherán
434 proved inconsistent upon analysis. The following facts seem reasonable.

1:Beals E-5 (1940-1941)1946 NU34 Tarasco NU34

245 262 *Manila* varieties are grown extensively for export. Scarcely a house lacks a sweet lemon tree. The fruit is sold in bulk to dealers before it is ripe. Bitter limes are sold the same way; the prices are less than for sweet limes, but people in Chilchota say they are more pleasant in flavor. Oranges are also grown extensively in orchards. Two varieties of guavas are utilized. The type known as *corriente* grows wild and is used only by poor people who cook the fruit in honey. The "fine" type is cultivated and sold. A few bananas are grown of the type known in Mexico City as *platano bolso* and in Uruapan as *corriente*. The local name is *Costarica*. A "fine" and an "ordinary" variety of peaches are grown; the entire crop is exported. Cherimoyas occur in most orchards, but not in such quantity as in the Tarascan towns of La Cañada. The product is all consumed locally. Some *zapote blanco* is cultivated in Chilchota; more is grown among the Tarascan towns. Cherries grow half-wild, being planted but not tended. The fruit is eaten raw or made into confections. A fruit known as juakinicuiles (in Mexico City, jinicuiles) is planted but not cultivated; it is much prized. Citron is grown in some orchards; all the product is sold. The tejocote is not used at all in Chilchota, and some people even were amazed at the idea it should be eaten.

Coffee is extensively cultivated, sharing with lemons the major place in the orchards. Almost all the coffee is sold in the bean in Zamora, and the coffee consumed locally is brought from Zamora.

244 262 Three varieties of squash are cultivated. Calabaza Tarasca is grown in the fields and is all consumed in the town, either boiled or roasted in hot ashes. Calabaza de Castilla is grown in two varieties, one with hard shell and one with soft. Both are exported. A variety called sopoma grows in the fields and is all used in the town, either to make sweets or as greens for broth or stew.

222 262 The principal wild plant used for food in Chilchota is a species of prickly pear (*tuna*), known as jococoxtle. It is used in certain of the beef stews or is ground with chile to make a sauce placed on the table.

253 443 262 Meat is mostly butchered on Saturday and Sunday, and the main sales take place on

443 Sunday. The places where meat is sold are
253 called *"despachos"* and are announced by hang-
262 ing out a red flag on a standard. Four or five places sell meat remaining from Sunday through most of the week. No distinction is made in price between meat with bone and meat without bone, but on request one will be served only meat; in the Tarascan towns the buyer has to take what is cut. Pork is preferred to beef. Beef hides are sold to dealers; those of swine either are made into cracklings or are pickled in vinegar after rubbing with chile, onion, garlic, and fragrant herbs.

226 Some fish are caught with nets in the river
262 passing Chilchota. The fishermen are only semiprofessional, fishing when they have time and selling the catch only if they have more than can be consumed at home. At least one
224 man, a farmer, hunts deer in his spare time.
262 He sells the flesh retail like beef. The dried
237 deer blood, hoofs, and hair are sold for magical or medicinal uses.

Black maize is used primarily to make
252 *chapatas*, tamales of black or red maize, sweet-
262 ened with brown sugar and mixed with black or red amaranth. It is also used to make *atole de cascara de cacao* (atole of chocolate hulls) and *ponteduros*, which are toasted immature corn ground and mixed with brown sugar sirup.

Greens (*quelites*) of wheat are made from
423 a wild plant or weed which grows among the
252 wheat and are greatly liked in Chilchota. A
262 curious custom exists in that anyone may help himself to these greens, entering into wheat fields belonging to others either with or without permission. Anyone objecting would be severely censored in Chilchota. Pozole is also made from green wheat toasted, ground, and mixed with chile, salt, and *"epazote."* The time for this is May at the harvest; it is "hot" food.

A food made from the chayote root is *sagú*.
252 The skin is removed from the tubers and the
262 pulp ground to a sort of flour. The flour is placed in water for 2 or 3 days, being stirred frequently. The flour is then allowed to settle, the water drained off, and the flour dried. Although it is used in various dishes, the main
[846] use is to feed small children and women recently delivered, when it is cooked in water, either plain or sweetened with honey. The plain boiled chayote root, uarás in Tarascan, is sold